**ASSEMBLY INSTRUCTIONS**

1. Connect both U-legs with the (2) support I-beams and fasten with (4) Hex screws. Use Allen wrench to tighten the screws in place.*
   *Do not over tighten the Hex screws.

2. Connect both U-legs to the base and secure them in place by fastening them with (4) Hex screws. Use Allen wrench to tighten the screws in place.*
   *Do not overtighten.

3. Screw the valve onto the tank making sure the valve’s handle turns downwards, not upwards, to open the valve.* Do not overtighten.
   *Reference the writing on the valve for proper positioning “OPEN” & “CLOSE”

4. Place tank on the stand.

5. Place lid on the tank, then firmly secure every latch into place.*
   *In an X pattern,

*Fully Assembled Preview.*
THE CATALYST FERMENTATION SYSTEM

PRE-FERMENTATION / SANITATION

1. Mix sanitizer of choice with water in a bucket or large container. Follow sanitizer instructions for proper ratios.
2. Submerge the assembled valve, the mason jar and the rubber stopper in sanitizer for 60 seconds.
3. Screw the valve onto the tank and place rubber stopper and jar on a fresh paper towel to dry.*
4. To sanitize the tank make sure the valve is completely closed, then pour the sanitizer into the tank.
5. Latch on the lid, insert the rubber stopper, cover the stopper hole with your finger then shake the tank for 60 seconds. Make sure the sanitizer has splashed onto all surfaces.
6. Dump sanitizer.
7. Proceed to fermentation.

*BREWMASTER’S TIPS

MASON JAR YEAST STARTER

Making a yeast starter in a mason jar on a stir plate is a great way to build up a healthy pitch of yeast and keep everything sanitized. You can then attach the yeast starter jar to the closed valve and open it when you are ready to pitch your yeast.

BASIC FERMENTATION PROCESS

1. Verify that the wort is below 75° F with the sanitized thermometer before proceeding to fermentation.
2. Screw* on the Mason Jar and open the valve.
3. Pour the contents of the pot into The Catalyst leaving some of the sediment from the bottom behind.
4. Add cool water if needed to the 5 gallon* fill line. Add yeast as directed.
5. Place the sanitized lid onto the tank ensuring the latching tabs on the tank line up with the lid latches. Secure the latches one by one in an X pattern.
6. If you expect a vigorous fermentation then a blow off assembly may be necessary to prevent overflow. To do this, place the end of the flexible tubing about a 1/2 inch into the hole of the rubber stopper and the other end into the bottom of a half full glass of water. This will allow CO2 to escape and the glass will catch any foam overflow.

*BREWMASTER’S TIPS

HOW TO HARVEST YEAST

Harvesting your yeast from your beer during fermentation saves time and money. The Catalyst allows you to dump your primary fermentation trub then collect fresh yeast in a mason jar for later use. This is done by waiting until after your primary fermentation is complete.

At this time you will close the valve, dump your jar, sanitize, reattach and reopen your valve. Over the remainder of your fermentation and aging, yeast will slowly settle into the jar. At bottling time you can loosely cover the jar and store it in the fridge for later use.

POST-FERMENTATION CLEAN UP

1. Unscrew valve and hand wash with warm water. Do not use abrasive sponges or brushes. You can also soak the entire valve assembly in a solution of a brewery cleaner of your choice.
2. To clean the tank you can:
   a. Wash the tank by hand. Use a sponge to help remove residue from fermentation. Do not use abrasive sponges or brushes. Rinse thoroughly.
   b. Wash the tank in a dishwasher. Remove top rack of dishwasher, then place tank upside down on the bottom rack. Add a small amount of dishwasher detergent to dishwasher cup. Set to wash in your regular cycle with dry option on.

Notes: Mild Brewery cleaners may also be used to help clean the Catalyst post-fermentation. If using these products in the dishwasher please make sure it is approved by the dishwasher manufacturer beforehand.

MASON JAR TIP

We recommend waiting at least 10 days before dumping your first jar of trub. Some beers may require multiple jar dumps before bottling.